



BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

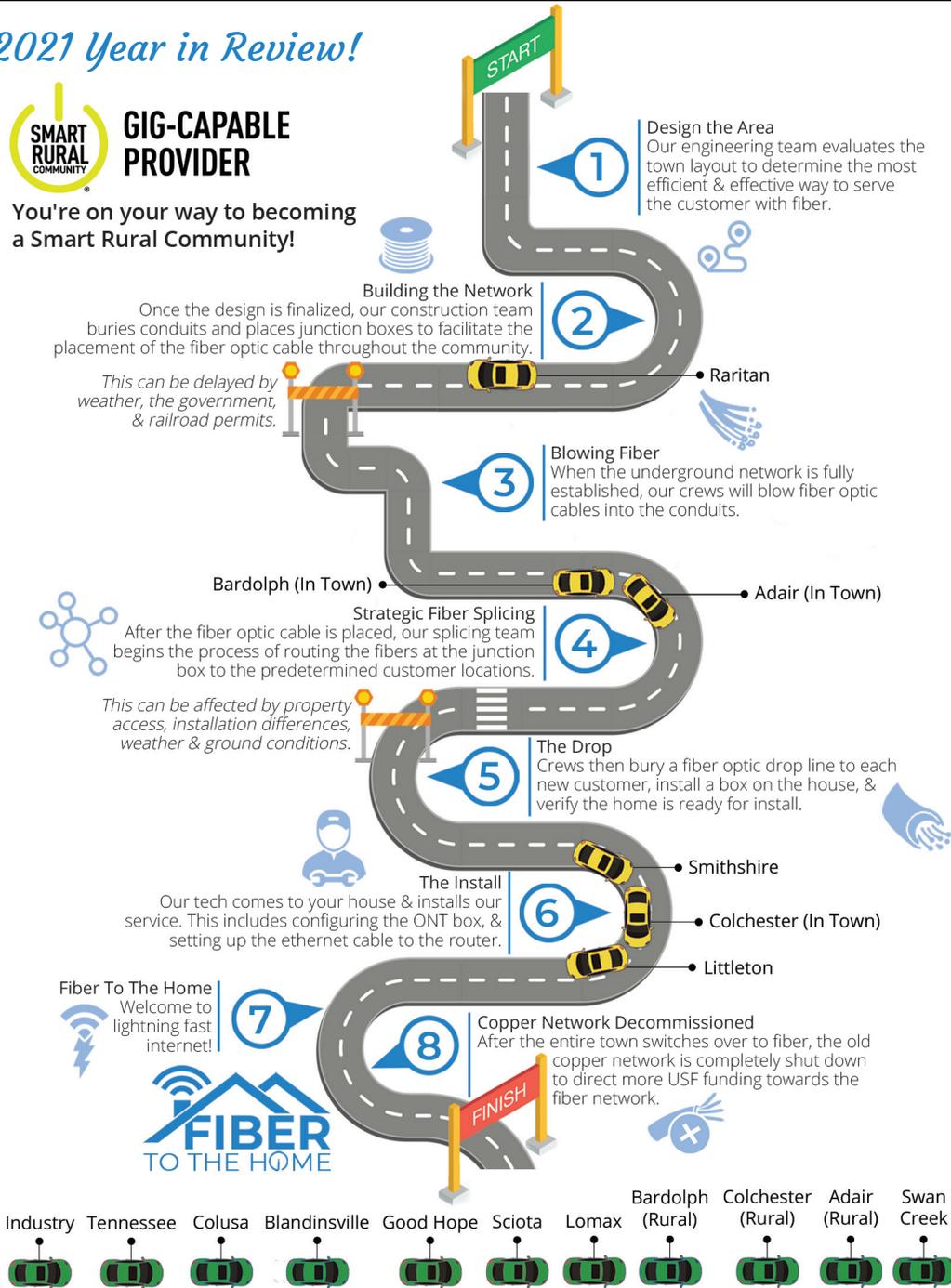
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2021 Year in Review!



GIG-CAPABLE PROVIDER

You're on your way to becoming a Smart Rural Community!



What's HAPPENING



Happy New Year! Our office will be closed on New Year's Eve



For prompt attention to any service problems you are experiencing after hours, on weekends or holidays, please call: **309-776-3214**



24/7 Pay by phone number: **833-699-1832**



Thank you for all the donations to our MEG School Supplies drive!

Our Board of DIRECTORS

	Leroy TAPPE <i>Chairman</i>		Randy GROVE <i>Vice Chairman</i>
	Rose Marie LYNN <i>Secretary</i>		Jay MORRISON <i>Treasurer</i>
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210 N. Coal St. | PO Box 359, Colchester, IL 62326
309-776-3211 or 888-640-4334
mdtc.net | fb.com/followmdtc | info@mdtc.net



Welcome New Employees



Peter joined our Installation/Repair team as an Installation and Repair Technician in November of 2021. Peter lives in Macomb, and he is currently pursuing an IT degree at Spoon River College.



Kyle joined our Installation/Repair team as an Installation and Repair Technician at the end of November of 2021. Kyle relocated to the area from Colorado, and he has spent the last several years working in construction.



Sawyer joined our Construction team as a Construction Crew Technician in November of 2021. Sawyer resides in Augusta, and his most recent work experience has been in the agriculture industry.

We are happy to welcome Peter, Kyle, and Sawyer to the McDonough Team!

2022 FRS Scholarship Program

The FRS Scholarship is now 100% electronic, and electronic applications are available on the FRS website at:

<https://www.frs.org/programs/youth-programs/scholarships>



FOUNDATION FOR
RURAL SERVICE

When applying for the FRS Scholarship, please select McDonough Telephone as your local cooperative, and take a screenshot of the submitted application. Please send an email to confirm your registration to info@mdtc.net with the screenshot of your submitted application as an attachment. Questions? **Call us: 309-776-3211.**

\$SAVE MONEY ON YOUR BILL!

Are you looking for ways to save money on your bill? Switch to auto pay and paperless billing! **SAVE \$2 a month** by switching to paperless billing, and **SAVE \$1** by signing up for ACH, which automatically comes out of your checking account on the 15th of the month.



Easily sign up for auto pay through our SmartHub app or online site. →



900 Number Consumer Rights

The Federal Communications Commission (FCC) adopted rules for pay-per-call 900 services under the Telephone Disclosure Resolution Act of 1992. These rules are designed to protect consumer rights.

Pay-per-call services are those information services that are offered through 900 numbers and carry a fee greater than the cost of simply transmitting a call. Any interstate service that charges consumers for information — other than telephone directory assistance — must be provided through a 900 number. Pay-per-call services must be shown in a portion of the bill separate from local and long-distance charges. Information outlining consumers' rights and responsibilities with respect to payment of information service charges must be included with the bill.

McDonough Telephone Cooperative offers blocking of 900 and collect calls at no charge to the membership on a one-time basis. Members wanting to unblock are assessed the normal service order charges.

HAPPY NEW YEAR 2022 Enjoy FREE MTC long distance calling anywhere in the continental US all day New Year's Day!

Recipe Of The Month

Recipe: Sugar Cookie Cheesecake Bars

Ingredients:

One 16.5oz tube of sugar cookie dough, at almost room temp. (found in the refrigerated cookie area of any grocery store)
1 egg
1 tablespoon of vanilla extract
8 oz box of cream cheese (at room temperature)
Optional:
Sprinkles
Powdered Sugar

Directions:

1. Preheat oven to 350°
2. Prepare baking dish with non stick spray
3. In a mixing bowl, combine the cream cheese, vanilla extract, and egg mixing on slow speed. Optional: Sweeten this mixture up with a little powdered sugar
4. Cut the roll of sugar cookie dough in 1/2. Press half of the sugar cookie dough to the bottom of the baking dish for the "crust"
5. Pour the cream cheesecake mixture over the sugar cookie crust
6. Using the remaining 1/2 roll of cookie dough, create flattened "chunks" of dough and place them evenly over the top of the cheesecake mixture.
7. Bake for 30 minutes or just until the sugar cookie shows a golden color
8. Let cool for at least an hour. Add sprinkles once completely cooled. Cut into squares once cooled and serve!

